Nutrients per serving

COBrownGravy300

Number of Servings: 300 (59.79 g per serving)

Amount	Measure	Ingredient
3.00	lb	Margarine, 80% fat, unsalted, stick
4 1/4	Tbs	Spice, onion, pwd
3.00	Tbs	Spice, pepper, black
4 1/4	Tbs	Herb, marjoram, leaves, ground
3.00	Tbs	Herb, thyme, ground
4 1/2	qt	Flour, all purpose, white, bleached, enrich
4 1/2	gal	Broth, beef, clear, rducd sodium, rts,

Nutrition Serving Size (60g) Servings Per Container	_	cts
Amount Per Serving		
Calories 60 Calor	ies from	Fat 35
	% Da	ily Value*
Total Fat 3.5g		5%
Saturated Fat 0.5g		3%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 105mg		4%
Total Carbohydrate 6	a a	2%
Dietary Fiber 0g		0%
Sugars 0g		
Protein 1g		
Vitamin A 4% • V	itamin C	0%
Calcium 0% In	on 2%	
"Percent Daily Values are base diet. Your daily values may be depending on your calorie need Calories:	higher or k	
Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate	65g 20g 300mg 2,400mg 300g 25g 4 • Prote	80g 25g 300 mg 2,400mg 375g 30g

Instructions

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking:

- Cook to an internal temperature of 212F for 1-2 minutes until thickened

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

Melt margarine. Stir in spices and flour. Cook, stirring occasionally, until mixture is lightly browned. Gradually stir in broth. Cook stirring contantly until thickened.

Serve 2 oz (1/4 cup) per serving

1 serving = 0 CS unless more than 1/4 cup is served.

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